

FOOD & DRINK ESTABLISHMENTS

The following guidance is for providers of food or drink, such as restaurants, breweries, taverns, and taprooms that provide table service, in addition to the general guidance that applies to all businesses:

- Staff and customers must wear a face covering in accordance with the State of Emergency Order at all times, except for customers seated at a table to eat or drink, who may remove the face covering while seated at the table in order to do so.
- Tables and booths must be arranged in a way that ensures seated customers at one table are at least six feet apart from seated customers at another table. For booths, this typically will mean seating customers at every other booth. For freestanding tables (with pull out chairs), there should be eight feet apart to ensure that a seated guest is six feet from seated guests at other tables. Inside and outside seating must both comply with these standards. Tables must be disinfected in between each party.
- Tables and booths may be spaced more closely if appropriate barriers are used. Barriers must be at least six (6) feet in height and start no more than two (2) feet from the floor. They must be wide enough to provide coverage for people seated at the table. They may be installed for this purpose, but walls, booths, etc., that meet the size requirements are also acceptable.
- Guests must all have seats, be seated, and remain seated unless going to the restroom or participating in an approved bar game activity. Orders should be placed from a table and received at a table unless an alternative exists that ensures guests who are not of the same household are socially distanced at all times while placing and receiving an order.
- Bar games such as pool, darts, pinball machines, and similar may take place as long as participants are kept six feet apart at all times, as long as participants wear face coverings at all times, as long as any equipment used is not shared between participants and is disinfected between uses, and finally as long as any surfaces participants touch are disinfected every 15 minutes to 2 hours using an EPA-approved disinfectant.
- **For food and drink establishments that provide table service:** Customers must have a reservation unless the establishment has a system for ensuring that customers without a reservation do not gather while waiting to be seated. Takeout can still continue under pre- Phase 1 guidelines, but should be done without those ordering entering the dining facility when picking up order.
- **For food and drink establishment that do not provide table service:** Counter service locations must be spaced 6 feet apart. Signage and floor markings must be present to guide patrons in appropriately spacing while in line. Staff must be designated to monitor patrons entering facility, monitor lines and ensure social distancing throughout facility.

Food and drink establishment guidance continued on next page

FOOD & DRINK ESTABLISHMENTS *(Continued)*

- The total number of guests within a facility shall at no time exceed 60% of fire occupancy requirements.
 - Facilities that cannot reach at least sixty percent (60%) of fire code occupancy (excluding staff) while complying with safety requirements may submit an alternative plan for COVID-safe dining to the Division of Public Health. Plans may not be implemented until approved by DPH.
 - Facilities must post a sign in a prominent location or otherwise notify patrons that they may leave their contact information to enable the DPH to contact the patron if another patron or an employee tests positive for COVID-19. They may not use the information for any other purpose. Facilities must retain the information for 28 days. They need not deny service to patrons who do not provide contact information for this purpose.
- Guests should be provided with single use, paper, disposable menus. All condiments (salt, pepper, ketchup, mustard, mayo, sugar, etc.) must be provided directly to diners in single-use disposable containers or re-usable containers that are cleaned between each party.
- Cups, lids, napkins, and straws must be delivered to the table after the party has been seated.
- Proper precautions must be taken when handling ready-to-eat foods. Variances or other allowances for bare hand contact are void until these restrictions are lifted.
- Self-service food and buffet options may only reopen if the facility assigns dedicated staff to distribute food, and any customers at buffet are socially distanced from others who are not of the same household. No customer at any time should touch serving utensils, and staff members should be dedicated to a particular serving utensil or utensils so that multiple staff are not touching the same utensils.
- Self-service beverage may be reopened for use by customers, but should be disinfected every 15 minutes to 2 hours by staff.
- Bar service and seating at a bar may reopen as long as proper social distancing is observed between those not of the same household.
- Any to-go containers for food guests bring home after dining must be protected from possible contamination.
- Every restaurant is expected to have its own reopening plan and must follow DPH guidance.
- Customers should be guided to seats by staff to control traffic in, out, and through restaurant to ensure that safe social distancing is maintained as much as possible. If guiding to a table is not practical or safe, restaurant should provide clear signage and instructions to control the flow of traffic through the facility.
- Dance floors and similar spaces where social distancing is not practical may not reopen.